Sumptuous Indian Cuisine

Treat your family and friends to an authentic Indian dining experience at Amar India Restaurant. Try delicious delicacies prepared by talented chefs. As a diner, you'll feel pampered with our excellent table service. Take a look at the range of delicacies that we have in store for you before ordering your food.

We highly recommend that you try out one of our many specialties mentioned in the menu below when you dine in. Call us at 937-439-9005 right away for carry out orders. With Amar India Restaurant, you can choose to dine in or carry out.

APPETIZERS

1. Vegetable Samosa (2 pieces)
Deep fried, crisp pastries stuffed with potatoes and green peas.

2. Keema Samosa (2 pieces)
Deep fried, crisp pastries stuffed with minced beef and green peas.

3. Aloo Tikki (2 pieces)
Mildly spiced mashed Potato patties that are deep fried

4. Vegetable Pakora
Lightly fried vegetable fritters with mildly spiced and better fried.

5. Paneer Pakora
Homemade cheese cubes mildly spiced and better fried.

6. Samosa or Aloo Tikki Chat
Served with yogurt, chutney, chickpeas and garnished with marsala

7. Hot Chili Pakora
Hot peppers mixed with spices and deep fried.

8. Chicken Pakora
Mildly spiced, tender, battered fried, boneless chicken pieces.

9. Chicken Dippers
Boneless fried chicken fingers

10. Chicken Tikka (apt)
Boneless chicken marinated in yogurt, mild spices and cooked in the clay oven

11. Mattu Special
Boneless Chicken with lightly spiced onions and stuffed in a deep fried pastry shell

12. Paneer Mattu Special
Minced Panneer with lightly spiced onions and stuffed in a deep fried pastry shell

13. Vegetable Platter
A sampling of vegetarian appetizers

14. Mixed Platter
A sampling of vegetarian appetizers including chicken pakora and pancer pakora

15. Papadam (2)
Crispy thin spicy lentil wafer

*SOUPS

1. Dal Soup
Deliciously mild lentil soup.

2. Tomato Soup
Tomato soup with a touch of homemade cheese.

3. Coconut Soup
Coconut cream milk and nuts served hot.

SALADS

1. House Salad
Iceberg lettuce complimented with a wide variety of garden vegetables.

2. Tomatoes and Onions
Lightly seasoned.

3. Onions and Lemon

*SIDE DISHES

1. Raita
Homemade yogurt mixed with cucumbers and potatoes.

2. Hot Pickles

3. Mango Chutney

BREADS

1. Chapatti (Roti)
Traditional baked whole wheat bread.

2. Plain Paratha
Multi-layered whole wheat bread.

3. Aloo Paratha
Multi-layered whole wheat bread with potato.

4. Poori
Whole wheat bread lightly fried.

5. Bhatura
Crisp layer fried bread.

6. Nan
Traditional Indian style Tandoori baked bread

7. Onion Nan
Onion stuffed Tandoori baked bread

8. Garlic Nan
Garlic stuffed Tandoori baked bread

10. Aloo Nan
Tandoori baked bread stuffed with lightly spiced potatoes and chicken

11. Chef's Special
(Non. veg/Veg) stuffed with a combinkation of onions, garlic potatoes and chicken

12. Kashmiri Nan
Fruity and nutty Tandoori baked bread

13. Paneer Nan
Tandoori baked bread stuffed with shredded homemade cheese

14. Hot and Spicy Nan
Tandoori baked bread stuffed with green hot chilies and red peppers

15. Garlic & Chili Nan

Bread stuffed with green chili, garlic & cilantro

NAN-A-TANDOORI BREAD

1. Nan
Traditional Indian style bread.

2. Onion Nan
Onion stuffed bread.

3. Garlic Nan
Garlic stuffed bread.

4. Chicken Nan
Bread stuffed with marinated chicken pieces.

5. Aloo Nan
Bread stuffed with lightly spices potatoes.

6. Chef's Special
(Non.veg/Veg) Stuffed with a combination of onions, garlic, potatoes and chicken.

7. Kashmiri Nan
Fruity & Nutty bread.

8. Paneer Nan
Bread stuffed with shredded homemade cheese.

9. Hot and spicy Nan
Bread stuffed with green hot chilies and red peppers.

10. Garlic & Chili Nan
Bread stuffed with green chili, garlic & cilantro.

TANDOORI SPECIALTIES

1. Chicken Tandoori
Half Chicken marinated in yogurt and mild spices, cooked in a clay oven.

2. Chicken Tikka
Boneless chicken marinated in yogurt and mild spices, cooked in a clay oven.

4. Paneer Tikka
Homemade cheese cubes, marinated in yogurt and mild spices.

5. Seek Kabab
Minced chicken, mild spices cooked in a clay oven on skewer.

6. Mixed Grill
A sample of all the above tandoori specialties.

VEGETARIAN SPECIALTIES

1. Aloo Choley
Chick peas and potatoes prepared in the North Indian style.

11. Aloo Vindaloo
Potatoes cooked in a tangy hot sauce.

2. Mater Paneer
Fresh homemade cheese cooked with tender green peas and spices in a curry sauce.

3. Aloo Saag
Potato cubes cooked in spinach and light cream.

4. Saag Paneer
Fresh homemade cheese cubes cooked in spinach and light cream.

5. Aloo Mater
Green peas cooked with potatoes and aromatic spices in a curry sauce.

6. Malai Kofta
Mixed vegetable balls cooked in a creamy tomato sauce with nuts and raisins.

7. Mixed Vegetable
Fresh garden vegetables blended with spices in a curry sauce.

8. Dal Makhani
Lentils prepared with butter and a touch of spice.

9. Bhartha
Eggplant mashed and cooked with mildly spiced vegetables.

10. Nav Rattan Korma
A general bled of garden vegetables cashews and raisins in a light cream sauce

12. Vegetable Jalfrezi
Fresh vegetables cooked with green peppers, tomatoes and onions in a curry sauce

13. Aloo Gobi
Potatoes and cauliflower cooked with spices.

14. Mushroom Mater
Tender mushroom and green peas cooked in mild spices.

15. Shahi Paneer
Homemade cheese cooked in a tomato sauce with cream, nuts, raisins and spices.

16. Saag Choley
Chick peas cooked with spinach, light cream and spices.

17. Bhindi Masala
Okra cooked with sliced onions, tomatoes and mild spices.

18. Basant Paneer
Homemade cheese cooked with onions, garlic, tomatoes with a touch of cream.

19. Methi Malai Mater
Fenugreek leaves cooked with green peas and spices with a touch of cream.

CHICKEN SPECIALTIES

1. Chicken Curry
Mildly spiced chicken with lots of sauce.

8. Chicken Mater
Tender chicken pieces cooked with green

2. Chicken Korma
Chicken pieces gently cooked in a creamy sauce with nuts,raisins,and spices.

3. Chicken Jalfrezi
Chicken pieces cooked in a curry sauce with green peppers, tomatoes and onions.

4. Chicken Vindaloo
Chicken pieces and potatoes cooked in a tangy hot sauce.

5. Chicken Tikka Masala
Lightly marinated chicken cooked in a savory tomato sauce, onions and butter.

6. Chicken Tikka Saag
Tandoori chicken tikka cooked with spinach, spices and light cream.

7. Chicken Saag
Chicken pieces cooked with spinach and light cream.

peas and spices in a curry sauce.

9. Chicken Makhani
Marinated chicken pieces with creamy tomato-butter sauce, nuts and raisins.

10. Kadhai Ginger Chicken
Yogurt based sauce of chicken, fresh ginger, onions, bell peppers served in a hot wok.

11. Chicken Mushroom
Tender chicken pieces cooked with mushrooms and mild spices in a curry sauce.

12. Chicken Sabaj
Chicken cooked with fresh garden vegetables in a curry sauce.

14. Basant Chicken
Chicken pieces cooked with onions, tomatoes, garlic and cream.

LAMB SPECIALTIES

1. Lamb Curry
Lamb simmered in mild spices and a thick curry sauce.

2. Lamb Do Piazza
Lamb smothered with tomatoes, onions, bell peppers in a curry sauce.

3. Lamb Korma
Lamb simmered with cashews, raisins in a cream sauce.

4. Lamb Saag
Lamb cooked in spinach and light cream.

6. Lamb Mushroom
Lamb cooked with mushroom in a curry sauce.

7. Lamb Mater
Lamb cooked with fresh green peas, mild spices in a curry sauce.

8. Kadhai Ginger
Lamb cooked with fresh ginger, onions and bell peppers served in a hot wok.

9. Lamb Sabaj
Lamb cooked with fresh garden vegetables in a curry sauce.

5. Lamb Vindaloo
Lamb simmered with potatoes in a tangy hot sauce.

10. Lamb Rogan Josh
Lamb cooked with curry sauce and blend of yogurt.

SHRIMP OR FISH SPECIALTIES

1. Traditional Curry
Fish or shrimp cooked in mild spices in a curry sauce.

2. Masala
Fish or shrimp skewered, marinated and, pan fried with tomatoes, curry and cream.

3. Saag
Fish or shrimp cooked in spinach and light cream.

4. Vindaloo
Fish or shrimp cooked with potatoes in a tangy hot sauce.

5. Bhuna
Fish or shrimp smothered with onions, ginger, garlic, bell peppers and tomatoes.

6. Kadhai Fish
Fish cooked with ginger, onions and bell peppers served in a hot wok.

7. Korma
Fish or shrimp blended with cashews and raisins in a cream sauce

RICE SPECIALTY DISHES

1. Vegetable Biryani
Basmati Rice blended with fresh garden vegetables, nuts and raisins.

2. Chicken Biryani
Basmati Rice cooked with chicken, fresh green peas, nuts and raisins.

3. Lamb Biryani
Basmati Rice cooked with lamb, fresh green peas, nuts and raisins.

4. Shrimp Biryani
Basmati Rice cooked with shrimp, fresh green peas, nuts and raisins.

5. Keema Biryani
Basmati Rice cooked with ground beef,

6. Saag Biryani
Chopped spinach cooked with basmati rice, nuts and raisins.

7. Rice Pilaf
Specially blend rice with a touch of spices, green peas, onions nuts and raisins.

8. Kashmiri Pilaf
Basmati Rice with fruit cocktail, spices, green peas, onions nuts and raisins.

9. Rice
Plain basmati rice.

All biryanis are served with raita

fresh green peas, nuts and raisins.

DINNER SPECIALTIES

All biryanis are served with raita

1. Vegetarian Thal (Dine-in Only)
Traditional Indian meal with
Appetizers: Aloo Tikki. Main Dishes: Choley, Mater Paneer, Dal.

Bread: Nan

Sidedishes: Papadum, Raita with Rice.

Desserts: Gulab Jamun

Served in A Silver Platter – No Substitutes

2. Non Vegetarian Special Thal (Dine-In Only)
Traditional Indian meal with

Appetizers: Aloo Tikki. Main Dishes: Choley, Mater Paneer, Dal.

Bread: Nan
Sidedishes: Papadum, Raita with Rice.

Desserts: Gulab Jamun

Served in A Silver Platter – No Substitutes

3. Lamb Choley
Chick peas cooked with lamb in a curry sauce served with a Bhatura and rice.

4. Lamb and Shrimp Curry
Wild spiced shrimp and lamb in a curry sauce served with Nan and rice.

5. Choley Bhatura
Chick peas prepared North Indian style served with Bhatura and rice.

6. Keema Matar
Minced beef cooked with peas and served rice and nan.

DESSERTS

1. Ras Malai
Homemade creamy cheese patty served cold topped with pistachios and rose water.

5. Mango Kulfi
Homemade mango ice-cream.

6. Gajar Halwa

2. Gulab Jamun
Two fried cheese balls soaked in honey syrup served warm.

3. Kheer
Indian style rice pudding served cold topped with pistachios and rose water.

4. Kulfi
Indian style pistachio ice-cream topped with rose water.

Grated Carrots cooked with milk cardamom and nuts.

7. Vanilla Ice Cream

BEVERAGES

1. Lassi
Refreshing yogurt drink sweetened with rose water or salted with crushed cumin seeds.

2. Mango Lassi
Chilled sweet mango blended with homemade yogurt and a touch of rose water.

3. Aam Ras
Chilled sweet mango juice.

4. Mango Milk Shake
Refreshing Indian drink made of a blend of rich mango pulp and whole milk.

5. Soft drinks

6. Iced Tea

7. Tea or Coffee

8. Special Tea
(Indian Tea Or Chai) Freshly brewed tea prepared with cardamom spice, cloves and a touch of milk.

ALCOHOLIC BEVERAGES

Beers

1. Sierra Nevada

2. Heineken

3. Budweiser

4. Bud light

Indian Beers

1. King Fisher

2. Taj Mahal

3. Flying Horse

Cocktails "Special Indian Screwdrivers"

5. Great Lakes

6. Samuel Adams

7. 21st Amendment IPA

8. Rhinegeist Truth IPA

1. Vodka mixed with mango juice

2. Rum mixed with sweet Lassi

3. Indian Manhattan

NON-ALCOHOLIC BEER

1. Buckler

SPICE SCALE

1 - MILD

2 - REGULAR

3 - MEDIUM

4 - MEDIUM-HOT

5 - HOT

*Parties of five or more will be limited to one check.
*18% gratuity may be added on all checks.
*Check with restaurant for current prices.